



W E L C O M E

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A YORKSHIRE WELCOME.

A warm Yorkshire welcome to The Carpenters Arms, Felixkirk, proud to be one of North Yorkshire's finest food destinations. Our pure purpose is to ensure that you, our valued customer, has the opportunity to sample some of the region's finest ingredients set to a palette of tastes that excite and satisfy. We are confident that our wide range of dishes will successfully deliver just what you would expect from a quality restaurant, in the beautiful settings of an iconic British pub. Relax and enjoy and allow the team to take care of your experience with us.

OUR KITCHEN GARDEN.

We believe in getting the best out of Yorkshire. We are very privileged to have our very own kitchen garden at Mount St John in Felixkirk, where we can grow the finest fruit and vegetables that Yorkshire has to offer.

OUR SUPPLIERS.

At The Carpenters Arms, we believe in a passion for high quality, locally-sourced fresh food, a role at the heart of the community and a commitment to providing the warmest Yorkshire welcome. This is why we only source our produce locally, using suppliers from around the North of England such as fish from Hodgsons of Hartlepool, chicken from Soanes Poultry, burgers from Yorkshire Wagyu and Grand Reserve beef from Country Valley. This means that you, our guest, get the very best out of Yorkshire and the North of England.

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are gluten free. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables of 8 or more.



STARTER.

Seasonal Soup Of The Day (V) | £6
Freshly Baked Sourdough

Prawn & Crayfish Salad (GF) | £9
Baby Gem • Pickled Cucumber
Bloody Mary Cocktail Sauce • Celery Salt
Try It With | Picpoul de Pinet, Domaine de Morin Langaran, France

Warm Game Pie | £9
Pear • Crispy Bacon Salad • Homemade HP Sauce
Try It With | Primitivo, Cielo, Puglia, Italy

Steamed Shetland Mussels | £9.5
Choose A Style | Marinare (GF) • Tomato & Chorizo • Thai Curry (GF)
Try It With | Pinot Grigio, La Delfina, Italy

Wensleydale Cheese Twice Baked Soufflé (V) | £8
Fennel & Apple Salad • Tarragon Dressing • Candied Walnuts
Try It With | Pinot Noir, Baron Phillippe de Rothschild, France

Chicken Liver Parfait | £7.5
Onion Jam • Toasted Brioche
Try It With | The Southerly Chardonnay, South East Australia

Roast King Scallops & Sticky Pork (GF) | £13
Apple • Creamed Celeriac • Cider Caramel
Try It With | Chardonnay, El Campesino, Chile

St Helen’s Goats Cheese Bon Bons (V) | £8
Plum Chutney • Candied Hazelnuts
Try It With | Sauvignon Blanc, Panul, Chile

AGED BEEF.

Aged for a minimum of 21 days and matured on the bone for outstanding flavour. Served with Chunky Chips, Onion Rings, Mushroom, Confit Tomato & Rocket Salad

8oz Grand Reserve Sirloin | £24
Try It With | Malbec, Chamuyo, Mendoza, Argentina

8oz Grand Reserve Ribeye | £26
Try It With | Malbec, Chamuyo, Mendoza, Argentina

Grand Reserve Chateaubriand for Two to Share | £65
Try It With | Chateau La Courolle St-Emilion, Bordeaux, France

Sauce | Béarnaise • Blue Cheese • Peppercorn Sauce | £2

MAIN.

Black Sheep Beer Battered Haddock | £14
Chunky Chips • Mushy or Garden Peas • Tartare Sauce • Lemon
Try It With | Pint of Bitter or Prosecco Cecilia Beretta Brut NV, Italy

Yorkshire Wagyu Burger | £14.5 | Add Bacon | £1.5
Chunky Chips • Brioche Bun • Cheese • House Relish
Try It With | Merlot Belvedere, Cecilia Beretta, Italy

Aged Steak & Ale Pie | £15
Hand Cut Chips or Mash • Seasonal Greens • Proper Gravy
Try It With | Merlot Belvedere, Cecilia Beretta, Italy

Potato Gnocchi (V) | £14
Pumpkin • Truffle Portobello Mushrooms • English Spinach
Toasted Pinenuts • Ewe Beauty Cheese
Try It With | La Brouette Blanc, Plaimont, France

Honey & Five Spice Glazed Breast Of Duck (GF) | £18
Pumpkin • Fondant Potato • Pickled Shiitake Mushrooms
Leeks • Star Anise Jus
Try It With | Pinot Noir, Baron Phillippe de Rothschild, France

Fillet Of Seabass | £18.5
King Prawn & Chorizo Risotto • Warm Tomato Vinaigrette
Try It With | Pinot Grigio, La Delfina, Italy

Roast Shallot Tart (V) | £14
Vegan Feta • English Spinach • Carrot Top & Pistachio Pesto
Sweet Pickled Carrot Ribbons
Try It With | Merlot Belvedere, Cecilia Beretta, Italy

Fillet of Cod (GF) | £17.5
Pomme Purée • Roast Cauliflower • Mussels
White Wine & Chive Sauce
Try It With | Sauvignon Blanc, Taringi, Marlborough, New Zealand

Herb Crumbed Yorkshire Wolds Chicken Breast | £15
Parsnip Mash • Charred Leeks • Crispy Parma Ham
Chicken Butter • Lemon Sauce
Try It With | The Southerly Chardonnay, South East Australia

Rump Of Lamb (GF) | £22
Potato Dauphinoise • Caponata • Sprouting Broccoli • Red Wine Sauce
Try It With | 50/50 Rioja Joven, Bodegas Zugober, Spain

SIDES. (GF) | £3.5

- 01 Chunky Chips
- 02 Mashed Potato
- 03 Dressed Salad
- 04 Seasonal Greens & Herb Butter
- 05 Skinny Fries
- 06 Honey Roast Root Vegetables

DESSERT.

Sticky Toffee Pudding | £6.5
Butterscotch Sauce • Cinder Toffee Ice Cream

Chocolate Crème Brûlée | £6.5
Hazelnut Biscotti

Affogato | £5
Vanilla Ice Cream • Hot Espresso • Biscotti

Warm Pear & Almond Crumble Tart | £6.5
Toffee Sauce • Amaretto Custard

Apple Tarte Tatin | £7
Apple Caramel • Vanilla Ice Cream

Iced Blackberry Parfait | £6.5
Mulled Blackberries • Almond Granola • Clotted Cream

Ryeburn Of Helmsley Trio Of Sorbet | Ice Cream (GF) | £5
Please ask for our selection

DESSERT WINE.

Chateau Septy Monbazillac, France (half bottle)
75ml | £4.45 | Bottle | £19.95

Chateau Petit Vedrines Sauternes, France (half bottle)
Bottle | £23.95

COFFEE. | £2.95

Selection of speciality coffee from **Coffee Care, Skipton.**
Freshly ground cafetière made with Three Peaks coffee beans. Speciality coffee using Caffè Napoli beans for our coffee machines.

TEA. | £2.95

Taylor's Of Harrogate Specialty Tea
Please ask for our selection.

LIQUEUR. | £5.95

Calypso Coffee • Baileys Latte • French Coffee • Irish Coffee

CHEESE.

Cryer & Stott Cheesemongers, West Yorkshire.
Served with Artisan Biscuits • Grapes • Celery • Chutney

Three Cheeses | £8

Five Cheeses | £12

Stottie Goats' Cheese

A new mould ripened goats milk brie made using the finest Yorkshire milk. This cheese is smooth, rich and creamy with a fresh clean flavour. Shortlisted for the best Yorkshire cheese at the Deliciously Yorkshire Awards 2018.

Swaledale

This cheese is made from Swaledale milk which holds the terroir of rich grassland & gives life to the distinctive flavours. It has a moist, soft deliciously melting texture, it dissolves on the tongue, the taste is mild but with a gentle herbal sharpness. Matured to develop an appealing natural rind.

Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Yorkshire cow's milk. Exclusive to Cryer & Stott Cheesemongers. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience. Bronze winner at the 2018 World Cheese Awards.

The Duke Of Wellington

Cryer & Stott created this cheese for Her Majesty the Queen in 2014. A celebration hosted at The British Embassy, Paris. It was then sold exclusively to Embassies across the world. The cheese is matured for 15 weeks and it has an almost buttery taste, a great introduction to blues.

Ewe Beauty

This is a semi soft ewes milk cheese which has been likened to a pecorino style. Matured for five months, it has a nutty flavour profile with a hint of caramel. This cheese was awarded gold and best in class at the Great Yorkshire Show, before being crowned supreme champion cheese 2019.

PORT.

Graham LBV Port
75ml | £2.95 | Bottle | £25.95

Quinta do Noval 10yr Tawny Port
Bottle | £44.95

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